

PRESS RELEASE

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REPORT: AUTOMATION AND FLEXIBILITY IN FRESH-CUT PRODUCTION OF ARGENTINIAN SUPERMARKET CHAIN THANKS TO COMPLETE PROCESSING LINE

Large-scale project reaches important milestone with testing phase in Kehl

Recently, an international large-scale project reached an important milestone on its way to a successful implementation when numerous tests were carried out in the KRONEN manufacturing plant in Germany. A complete processing line, designated for Argentina's biggest supermarket chain COTO C.I.C.S.A., was set up before its shipment overseas.

KRONEN together with its official sales representative in Argentina, Alejandro Nowak, has been collaborating closely with a team of COTO throughout the duration of the project. Since the start of the project, the teams of KRONEN and COTO have been aligning requirements and planning, making this major project a success.

Originally a butchery with a growing number of branches in the 1970's in Buenos Aires, over the last decades COTO has evolved to become Argentina's largest domestic supermarket retailer after opening the first in 1987. Today COTO operates more than 120 branches of supermarkets, hypermarkets and shopping centers whose product range consists of many home brands and which are supplied by own slaughterhouses, a distribution and production center of 110.000 m² and a large logistics fleet. Many of the branches offer a variety of freshly cooked meals of high quality for reasonable prices in their associated restaurants.

With a steady expansion of its supermarket branches and shopping centers, also the number of restaurants grew so at COTO the need for supplying the restaurants with ready-to-cook ingredients emerged. COTO decided to create a central production plant to facilitate quality control and ensure a consistent quality of the meals in all of its restaurants. Furthermore, by implementing the different machines included in the line many processes can be automated. Operation of the line only requires very few employees and its different modules guarantee a maximum of flexibility.

Before taking the decision to buy a KRONEN processing line, COTO conducted profound research. KRONEN scored by offering a complete solution for the whole process that COTO wanted to automate, durable machines and longstanding experience in managing large-scale projects on an international level. A further benefit was having Alejandro Nowak as contact person at their disposal directly in Argentina, who monitored and supported the project throughout every step since the start.

At the central production facility of the ready-to-cook ingredients for COTO's restaurants, the processing line will be used to produce cubes, strips or slices of different vegetables as e.g. potatoes or carrots and ready-to-serve salad, all

products packed in packages for distribution to the restaurants. In order to peel, cut, wash and de-water vegetables as well as to cut, wash and de-water salad and to pack the resulting ready-to-cook/ready-to-serve products, the processing line consists of: a potato water bunker belt, two PL 40K potato peeling machines, a roller sorting table, a conveyor belt, a KUJ V cube, strip and slice cutting machine, a GS 10-2 belt cutting machine with a trimming table on one side and a conveyor belt at the other, a GEWA 2600V ECO washing machine which leads to a K650 drying system and ultimately to a GKS UP 500 packaging machine integrated in a gantry with a weighing system. The different modules of the line can also be operated individually, allowing for great flexibility and various uses.

Upon completion of the manufacturing of all machines that are part of the complete processing line, the line was tested with various products in Kehl in order to ensure optimal functionality. Such kind of tests are part of every delivery process of processing lines, which serve as quality control and are a fixed and crucial component in the KRONEN project management. Thus, the project team also ensures that customer requirements are met and it serves as a preparation for a successful installation at the customer facility.

About KRONEN GmbH

KRONEN is a family-owned, globally operating producer and supplier of stand-alone and special machines as well as of high-tech processing lines for the Fresh-cut industry. The product range of KRONEN and its partners covers fruit, vegetable and salad processing solutions for preparing, cutting, washing, de-watering, peeling, disinfecting and packaging.

In addition, KRONEN offers technical solutions for sectors such as meat and fish, bakery products, convenience and ready meals, dried and frozen products as well as pet food.

Today, the company based in Kehl at the Rhine in Germany has over 100 employees, representations in more than 80 countries worldwide and delivers its products in over 100 countries around the globe.

With more than 40 years of experience in food technology, KRONEN considers it a major commitment to keep traditional values such as quality awareness, and focuses on a sustainable, holistic approach for the hygienic and safe production of healthy food. KRONEN aims at being a think tank, creating innovative solutions in line with the customers' needs and for their benefits. In close cooperation with industry and research, it ensures a high consulting and planning expertise.

Further information: www.kronen.eu

Contact person:

Kira Krollpfeiffer

Tel. 07854 9646-160

Fax: 07854 9646-5160

Email: kira.krollpfeiffer@kronen.eu

Esther Müller

Tel. 07854 9646-161

Fax: 07854 9646-5161

Email: esther.mueller@kronen.eu

Pictures by KRONEN GmbH:

Processing line set up in Kehl for tests at the KRONEN manufacturing facility:



The processing line for the biggest Argentinian supermarket chain COTO was set up and tested in Kehl before its shipment overseas.

Machines included in the processing line for COTO's central production facility that will supply ready-to-cook ingredients for the restaurants:



Two PL 40K will be used at COTO to peel potatoes and other vegetables



The KUJ V will be used to produce cubes, strips or slices of vegetables.



A GS 10-2 belt cutting machine will be used to process many different fruit and vegetables



The line also includes a GEWA 2600V ECO washing machine



To de-water the products, a K650 drying system is also part of the processing line that will be implemented at COTO's central fresh-cut production facility.



The processing line also comprises a weighing and packaging system with a GKS UP 500 packaging machine integrated in a gantry with a weighing system.